

BUTTER AND CHEESE PRODUCTION: Wisconsin, 2000-2004

Year	Butter	Total cheese 1/	Total American 2/	Swiss	Brick and Muenster	Italian	Mozzarella
	1,000 pounds						
2000	287,271	2,192,171	906,128	33,765	62,066	914,593	681,907
2001	324,675	2,133,156	833,232	35,872	63,487	949,973	713,336
2002	342,503	2,237,127	858,272	37,823	64,243	972,261	748,012
2003	309,264	2,276,528	828,414	35,776	60,025	1,031,983	777,620
2004	318,811	2,356,516	860,379	n.a.	51,440	1,055,656	797,285

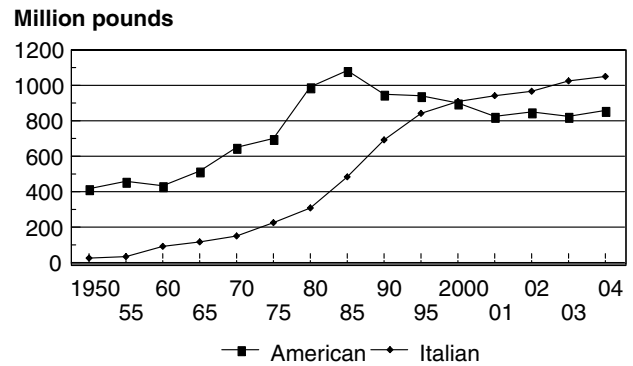
1/Includes cream cheese, and other miscellaneous types of cheese. Does not include cottage cheese. 2/Includes Cheddar, Colby, washed curd, stirred curd, Monterey, and Jack. N.a.=not available.

AMERICAN CHEESE PRODUCTION BY STYLE: Wisconsin, 2004

Style	Production	Percent of total 1/
	1,000 pounds	
American Cheddar		
Barrel	91,253	10.6
40-lb. block	221,114	25.7
640-lb. block	332,291	38.6
Other	24,124	2.8
Colby	77,947	9.1
Monterey Jack		
Specialty	2,142	0.2
Non specialty	111,509	13.0
Total American types	860,379	100.0

1/Sum of parts may not equal 100.0 percent due to rounding.

AMERICAN AND ITALIAN CHEESE PRODUCTION Wisconsin



ITALIAN CHEESE PRODUCTION BY VARIETIES: Wisconsin, Selected Years

Variety	1964	1969	1975	1980	1985	1990	1995	2000	2004
	1,000 pounds								
HARD									
Asiago	1,155	837	1/	1,593	1/	1/	6,657	11,644	20,658
Parmesan	22,275	18,817	24,945	32,264	50,302	40,346	49,948	42,812	44,980
Provolone	24,184	28,922	43,023	54,824	44,804	53,656	93,132	102,299	114,938
Romano	13,493	14,115	13,249	13,868	16,150	14,833	12,501	15,150	14,078
Other hard	317	1,170	1,799	2,602	1,673	2,221	1,060	2,011	4,614
Total hard	61,424	63,861	83,016	105,151	112,929	111,056	163,298	173,916	199,268
SOFT									
Mozzarella	48,011	89,261	144,119	202,186	360,524	558,910	633,452	681,907	797,285
Other soft	1,174	588	3,751	5,124	10,679	22,923	49,771	58,770	59,103
Total soft	49,185	89,849	147,870	207,310	371,203	581,833	683,223	740,677	856,388
All Italian	110,609	153,710	230,886	312,461	484,132	692,889	846,521	914,593	1,055,656

1/Combined with other hard.

CHEDDAR CHEESE PRODUCTION: Wisconsin, 2004

Ranges of annual production 1/	Northern plants	Production	Central plants	Production	Southern plants	Production	State plants	Production
	Number	1,000 lbs.	Number	1,000 lbs.	Number	1,000 lbs.	Number	1,000 lbs.
Less than a million lbs.	7	2,905	11	1,186	13	3,674	31	7,765
1 to 9.99 million lbs.	3	14,618	9	30,823	3	4,614	15	50,055
10 million lbs. & over 2/	5	172,188	2/	2/	2/	2/	13	610,962
Total	15	189,711	2/	2/	2/	2/	59	668,782

1/Plant qualifies for a certain range based only on its Cheddar production. 2/To avoid disclosing individual plant data, production over 10 million pounds has been combined for the Central and Southern plants.

TOTAL CHEESE PRODUCTION (Excluding Cottage Cheese) Wisconsin, 2004

Ranges of annual production	Northern plants	Production	Central plants	Production	Southern plants	Production	State plants	Production
	Number	1,000 lbs.	Number	1,000 lbs.	Number	1,000 lbs.	Number	1,000 lbs.
Less than a million lbs.	1/	1/	1/	1/	11	4,329	22	8,102
1 to 4.99 million lbs.	6	14,108	9	28,250	17	42,678	32	85,036
5 to 9.99 million lbs.	1/	1/	1/	1/	7	49,025	13	93,787
10 to 24.99 million lbs.	4	70,000	11	232,887	4	68,697	19	371,584
25 million lbs. and over	9	501,356	11	787,069	9	509,582	29	1,798,007
Total	1/	1/	1/	1/	48	674,311	115	2,356,516

1/To avoid disclosing individual plant data, production less than 1 million pounds and 5-9.99 million pounds have been combined for the Northern and Central districts.

SPECIALTY CHEESE PRODUCTION Wisconsin, 2003 and 2004

Cheese	No. of plants	2003 production	No. of plants	2004 production
		1,000 lbs.		1,000 lbs.
Asiago	8	18,903	8	20,658
Cheddar 1/	25	9,204	26	10,894
Edam	7	1,566	6	1,438
Farmers	17	2,545	14	2,629
Feta	10	44,070	8	51,843
Italian Fontina	7	2,578	7	3,009
Gouda	8	5,520	9	5,061
Havarti	10	7,017	8	7,971
Hispanic	18	34,838	20	38,224
Limburger	1	712	1	872
Parmesan Wheel	7	36,763	7	37,303
Provolone 2/	4	41,850	4	43,469
Romano Wheel	7	12,337	7	11,578
All other 3/	41	84,594	34	96,190
Total 4/	75	302,497	75	331,139

1/Includes only specialty types of this variety. 2/Includes Provolone aged > 60 days and other specialty Provolone. 3/Combined to avoid disclosure of individual plant data. Includes: American Grana, Auribella, Bel Pease, Blue, Brie, Camembert, Butterkase, specialty Colby, Fior Dilatte, Fontinella, Gorgonzola, Gruyere, Juustoleipa, Knights Veil, Les Frers, Mascarpone, Middle Eastern cheeses, specialty Monterey Jack, other specialty Parmesan, Pepato, Peperon, Raclette, other specialty Romano, low-fat Swiss, specialty Swiss, Swedish style Fontina, and Yogurt cheese. 4/Total cheese plants producing one or more specialty cheeses.

PROCESSED CHEESE AND CHEESE FOODS Wisconsin, 2000-2004

Year	Processed cheese	Processed cheese foods & spreads	Cold pack cheese and cheese food
	1,000 pounds		
2000	609,229	380,195	29,072
2001	601,073	309,195	27,424
2002	571,511	308,887	32,387
2003	546,641	367,034	41,014
2004	567,190	360,720	63,895

WHEY PRODUCTS: Wisconsin, 2000-2004

Year	Dry whey		Total lactose	Whey protein concentrate human food
	Human food	Animal		
	1,000 pounds solids			
2000	299,997	30,317	95,979	50,099
2001	279,913	21,763	106,645	47,921
2002	303,604	17,982	116,200	49,837
2003	308,144	18,523	119,412	56,485
2004	299,650	19,695	120,352	63,245